



Olive on Tap Charred Corn Husk Oil Dressing

Corn husks can be transformed into a surprisingly flavorful oil. This dressing is tossed with Bibb lettuce, radishes, and crisp pumpernickel croutons.

INGREDIENTS: 1 cup **Olive on Tap Garlic Olive Oil** * 5 oz. firm tofu, drained, cut into pieces * 3 Tbsp. fresh lemon juice * 2 Tbsp. **Olive on Tap Organic Apple Cider Vinegar** * 1 Tbsp. honey * 1 ear of corn, in husk * Kosher salt and freshly ground black pepper

Preheat broiler. Shuck corn, reserving husk; discard silk and set aside corn for another use. Place pieces of husk in a single layer on a broiler proof baking sheet. Broil until charred and blackened in spots, about 4 minutes. Let cool slightly. Purée charred husk and oil in a blender until husk is the size of confetti and oil is darkened in color. Strain mixture through a fine-mesh sieve into a bowl (you should have about 1 cup infused oil). Purée tofu, lemon juice, vinegar, honey, and ¼ cup corn husk oil in a blender until smooth; season with salt and pepper (reserve remaining oil for another use). *Do Ahead: Charred corn husk oil can be made 1 week ahead. Cover and chill.*

FYI: This is my Ranch Dressing